

# Dry Stout #1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **32.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt              | 2 kg (42.1%)   | 82 %  | 4    |
| Grain | Strzegom Monachijski typ II      | 1 kg (21.1%)   | 79 %  | 22   |
| Grain | Strzegom Czekoladowy jasny       | 0.25 kg (5.3%) | 68 %  | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (10.5%) | 73 %  | 1001 |
| Grain | Strzegom Bursztynowy             | 0.5 kg (10.5%) | 70 %  | 49   |
| Grain | Brown Malt (British Chocolate)   | 0.5 kg (10.5%) | 70 %  | 128  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 35 g   | 60 min | 7.5 %      |
| Boil    | Fuggles | 15 g   | 10 min | 7.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |